



HALLECK VINEYARD

Pinot Noir

Sebastopol, once the home of the Gravenstein apple, is now a confluence of outstanding vineyards, excellent soil, a balance of sun and fog, renowned winemakers, veteran vineyard managers, cream of the crop students from Davis, hands-on production facilities and a passion for growing Pinot Noir everywhere you turn.

Our desire is to concentrate our efforts here in the Sebastopol area to produce the best wines possible from this grape growing region. Our greatest joy is to share a piece of this heaven-on-earth with you in the form of a bottle of Pinot Noir, Sauvignon Blanc and Dry Gewurztraminer. And please don't hesitate to join us for harvest!

2006 Three Sons Cuvee Pinot Noir

The Three Sons Cuvee is a blend of two vineyards in Sebastopol. We consider it the little brother to our Estate Grown Pinot Noir. Now in its fourth vintage, it was the wine that gave rise to Halleck Vineyard, a desire to create a college fund for our three sons, Connor, Adam, and Quinn.

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Vineyard: The Farm, Hallberg

Clone: 777, 115

Cases produced: 1300 cases

Winemaker: Rick Davis

Fermentation Method: These grapes were picked at night, hand-sorted and destemmed then cold soaked for 5 days before going through whole berry fermentation and receiving 2 punch-downs per day. Fermentation took approximately 12 days in an open top 5 ton fermentation tank and the wine was then racked to barrels.

Barrel program: 30% new French Oak, 30% 1 yr., 40% older (Remond, Cadus, Magrenan, primarily). Wine remained in barrel for 9 months with one racking at 5 months during blending.

Harvest Date: September, 2006

pH: 3.61

TA: 6.33 g/L

Alcohol: 14.7%

Bottling Date: July 30, 2007

Release date: January, 2008

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